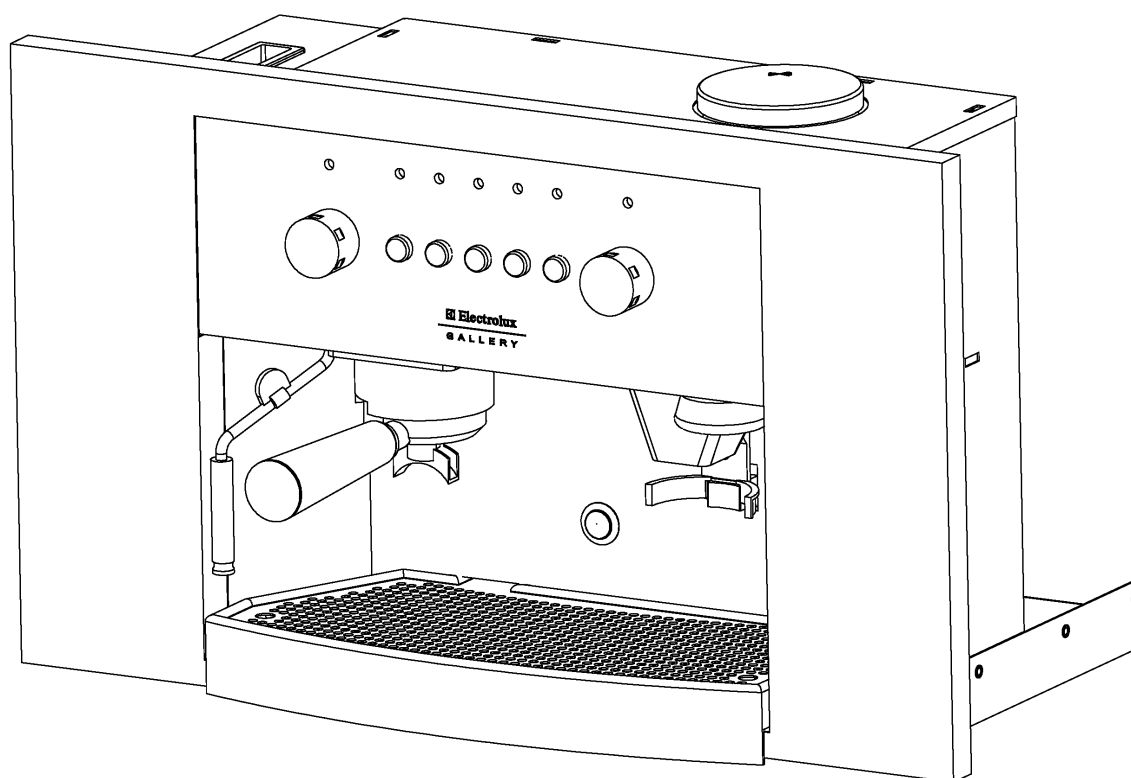


INSTRUCTION BOOKLET

 **Electrolux**

GALLERY



Mod. EE600x

AU

 **Electrolux**

FOR YOUR PERSONAL SAFETY

This new appliance is easy to use.

However, it is important to read the whole of this booklet before installing or using the appliance for the first time. This will enable you to obtain the best results from the appliance, to avoid incorrect operations and to use the appliance in complete safety and with respect for the environment.

DURING USE

- The appliance should be used by adults only. **Make sure that children do not touch the controls or play with the appliance.**
- It is dangerous to modify or to attempt to modify the characteristics of this product.
- **Keep the appliance clean at all times.**
- The external parts of the appliance heat up when the appliance is in use and remain hot for a certain length of time after it has been turned off. **Keep children away from the appliance until it has cooled down.**
- Always make sure that the appliance is **disconnected** from mains before carrying out maintenance work and before cleaning the appliance.
- **Never attempt to repair faults yourself.** Repairs carried out by unqualified persons may result in damage to the equipment or personal injury. Consult this booklet and if you do not find the information you are looking for **contact your nearest Service Centre.** This appliance should be serviced by authorised Technical Service Centres only. Always ask for original spare parts to be used.

INSTALLATION AND MAINTENANCE

- The appliance should be installed and connected to mains **by QUALIFIED PERSONS only.** Before carrying out any work on the appliance always make sure that it has been **DISCONNECTED** from mains.
- Remove the appliance from the packaging, check it for damage and make sure that the power supply cable is in perfect condition. If any damage is apparent contact your retailer before using the appliance.
- **The Manufacturer declines all responsibility in the case of non-observance of accident prevention regulations.**

RECOMMENDATIONS FOR SAFEGUARDING THE ENVIRONMENT

PACKAGING

- All packaging material is eco-compatible and can be recycled. Please help safeguard the environment by disposing of packaging correctly using the separated waste disposal system in place in your area.

OBSOLETE EQUIPMENT

- Obsolete appliances which are no longer used are worthless items. By disposing of the appliance in an eco-friendly fashion various materials used to manufacture the appliance can be recovered.
- Contact your specialised retailer or the local council for information concerning the disposal of the appliance.

- **Before demolishing the appliance, cut the power supply cable so that it cannot be put to improper use.**

This instruction booklet should be kept with the appliance for future reference. If the appliance is sold or transferred, make sure that the booklet is handed over to the new owners so that they are aware of the operating instructions and relative warnings.

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INFORMATION FOR THE INSTALLER

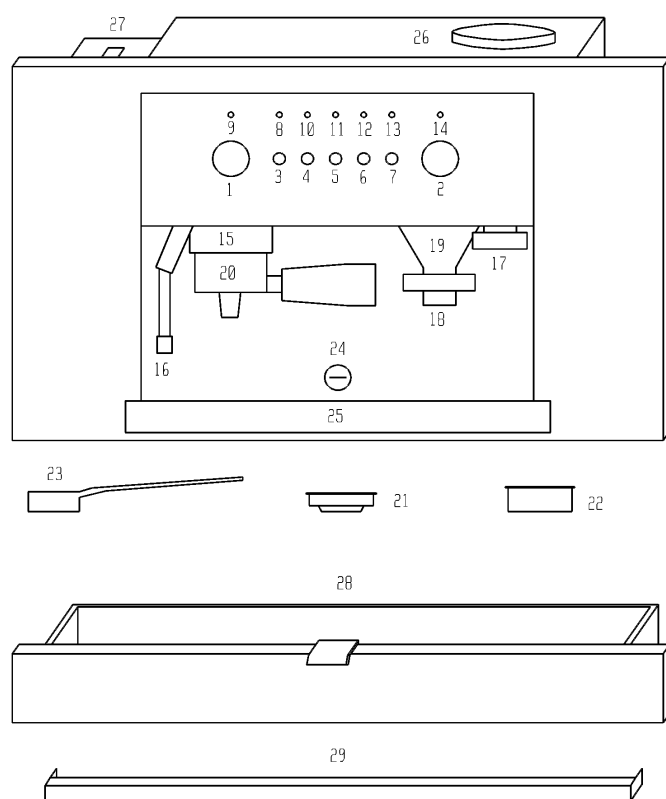
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EC This appliance conforms to directive
BT 73/26

concerning electrical safety standard EN
60335-1 (August 1995 – Safety of
electrical appliances for domestic use and
similar – General Standards) and EN
60335-2-15 (April 1996 – Special
standards for liquid heating appliances).
Directive EMC 89/336 concerning the
following standards:

- 55014-1
- 55014-2
- 61000-3-2
- 61000-3-3

DESCRIPTION OF THE COFFEE MACHINE



1. Steam knob
2. Grinding texture knob
3. On button
4. Coffee button
5. Hot water button
6. Steam button
7. Light button
8. Orange 'ON' indicator light
9. Red 'water temperature' indicator light
10. Green 'coffee' indicator light
11. Green 'water' indicator light
12. Green 'steam' indicator light
13. Green 'light on' indicator light
14. Green 'doser' indicator light
15. Filter holder ring nut
16. Steam spout
17. Coffee press
18. Grinder button
19. Coffee doser
20. Filter-holder
21. One-cup filter
22. Two-cup filter
23. Measure
24. Unit clamping lock
25. Drip tray
26. Coffee bean holder
27. Water tank
28. Drawer (optional)
29. Fixing bracket

FIRST USE

FILL THE WATER TANK

- Open the unit clamping lock (ref.24) using the key supplied.
- Pull the coffee machine out of the unit on the telescopic runners.
- Fill the water tank (ref.27) located on the left-hand side of the appliance with approx. 3 litres of water.
- Push the machine back into the unit and fasten the unit clamping lock.
- **Water hardness:**
 - before filling the water tank make sure that the Brita filter is in place (see paragraph "Water supply").
 - if the appliance has not been used for a long time it is advisable to replace the water in the tank with fresh water and to empty the boiler by pressing the coffee button (ref.4) repeatedly.

FILL THE COFFEE BEAN HOLDER

- Open the unit clamping lock (ref.24) using the key supplied.
- Pull the coffee machine out of the unit on the telescopic runners.
- Put approx. 200g of coffee beans into the coffee bean holder (ref.26) on the right-hand side of the appliance.
- Push the machine back into the unit and fasten the unit clamping lock.

ADJUSTING THE TEXTURE OF GROUND COFFEE

- ?? **The machine is supplied already calibrated to grind coffee beans to the ideal texture.**
- ?? The texture of ground coffee can however be adjusted using the grinding texture knob (ref.2).

Turn the knob clockwise for a finer texture and stronger coffee. Turn anticlockwise for a coarser grind and weaker coffee.

PROGRAMMING THE QUANTITY OF GROUND COFFEE

- **The machine is supplied already calibrated to supply the ideal dose of ground coffee for a cup of espresso.**
- However, the quantity of ground coffee supplied can increased or decreased as follows:
 - place the filter holder (ref.20) with a one-cup filter (ref.21) below the coffee doser outlet (ref.19) and press the grinder button (ref.18) gently, do not release the button immediately. After approx. 10 seconds the grinder will start, when the quantity required is reached (recommended dose 7g corresponding to 6 seconds of grinding) simply release the button (ref.18) and the dosage is automatically programmed.

PRELIMINARY START-UP

- Turn the coffee machine on by pressing the ON button (ref.3). The orange indicator light (ref.8) lights up to indicate that the machine is powered.
- Turn the steam knob (ref.1) anti-clockwise.
- Press the hot water button (ref.5) and wait until all the air in the boiler is released through the steam spout (ref.16) and water starts coming through.
- The red indicator light (ref.9) lights up at the same time to indicate that the water in the boiler is being heated. When the red indicator light goes out the water has reached the required temperature for coffee making.
- Close the steam knob (ref.1) and release the hot water button (ref.5).

ACCESSORIES SUPPLIED

- The coffee machine is supplied with a filter holder (ref.20) for one-cup filters (ref.21) and two-cup filters (ref.22).
If you are using pods, use the one-cup filter.
- A measure (ref.23) is also supplied for dosing ground coffee (approx. 7.2g).

OPTIONAL ACCESSORIES

- A practical drawer with stainless steel front panel is available as an optional accessory, model **ZDRA 600 X**.
The drawer is divided into several compartments for various uses :
 - compartment for cups and saucers
 - basin for coffee dregs
 - compartment for machine accessories (filter, measure).
 - trayThe overall dimensions of the drawer are given on page 18.

MAKING COFFEE

MAKING COFFEE WITH COFFEE BEANS

- Place the filter holder (ref.20) beneath the doser (ref.19) and gently press the grinder button (ref.18) which will automatically supply the correct once-cup dose of ground coffee. For 2-cup filters (ref.22) repeat the operation.
- Press the ground coffee with the coffee press (ref.17).
- Place the filter holder (ref.20) on the ring nut (15) making sure it locks into place: move the handle of the filter holder from left to right.
- Place one or two coffee cups below the spout of the filter holder.

- When the red water temperature indicator light (ref.9) goes out, press the coffee button (ref.4).
- Once the required quantity of coffee has been reached press the coffee button (ref.4) a second time to stop supply.
- Remove the filter holder from the ring nut and empty it of the used ground coffee.

MAKING COFFEE WITH PODS (E.S.E. system)

- E.S.E stands for Easy Serving Espresso and is the International standard for making coffee using pods (a pod is a disposable single-use portion of roasted coffee) and a suitable coffee machine. The E.S.E. system is simple, practical and ecological since no special maintenance is required and nature is respected. Lastly, the system is clean as the special wrapping prevents spillage and is easily removed and disposed of after use.
- The machine is designed for use with ground coffee or pods: single-use disposable portions of roasted coffee.
- Place the pod in the filter holder.
- Position the filter holder (ref.20) on the ring nut (ref.15) making sure it locks into place: move the handle of the filter holder from left to right.
- Place a coffee cup below the spout of the filter holder.
- When the red water temperature indicator light (ref.9) goes out, press the coffee button (ref.4).
- Once the required quantity of coffee has been supplied, press the coffee button a second time to stop supply.
- Take the filter holder off the ring nut and dispose of the used pod.

TIPS ON HOW TO PREPARE AN EXCELLENT ESPRESSO COFFEE

- To make a good espresso coffee, the cleanliness of the machine and the right temperature are fundamental.
- Make sure that the filter, the filter holder and the ring nut are kept perfectly clean.
- Unless you are away for long periods, keep the machine turned on and the filter holder in the ring nut to keep it hot.
- Heat the coffee cups by filling them with hot water (press the coffee button). This also eliminates some of the water left in the boiler as well as heats the filter holder.
- When you have finished using the machine clean the filter holder by running the machine without coffee. This method eliminates any residues which could alter the flavour of the coffee the next time you use the machine.
- For an excellent espresso, let the machine run for 20-25 seconds. The time required depends on the texture of the ground coffee, the quantity of coffee used and how firmly the coffee is pressed. The machine is already calibrated to make good quality coffee. If necessary the grinding texture and the quantity of ground coffee dosed can be adjusted (see paragraph "First Use") to obtain the required strength and flavour.

HOT WATER

- Place the coffee cup below the steam spout (ref.16).
- Turn the steam knob (ref.1) anti-clockwise.
- Press the hot water button (ref.5). Release the button when you have the required amount of hot water and close the steam knob (ref.1).

STEAM

- Steam is used to make cappuccino coffee (see chapter "Recipes").

- Keep the steam button (ref.6) pressed and wait until the red indicator light (ref.9) goes out.
- Place the receptacle beneath the steam spout and slowly turn the steam knob (ref.1) anti-clockwise.
- When you have finished with the steam close the steam knob (ref.1) and press the steam button (ref.6).

RECIPES

ITALIAN CAPPUCCINO

This is a normal espresso coffee with steam-heated milk that gives the coffee a milder flavour and a rich, frothy topping. Serve in a large cup.

Pour cold milk into a tall jug and heat it using the steam spout if your machine has one. Add only the froth to the espresso coffee, to do this either tilt the jug slightly rocking it backwards and forwards while you pour or use a spoon to scoop off the froth.

You can also add a dusting of cocoa powder to taste.

VIENNESE CAPPUCCINO

This variation is the result of age-old Austrian tradition.

Prepare a 'long' espresso by letting the machine run for longer than usual (30-35 seconds), add hot milk followed by whipped cream. Serve in a medium-sized cup (midway between and espresso cup and a cappuccino cup).

Decorate with flakes of chocolate.

COLD ESPRESSO SHAKE

Frothy and extremely refreshing, this makes a pleasant drink on hot days.

Prepare an espresso coffee, add sugar and pour into a cocktail shaker with large ice cubes. Shake for a few seconds.

Serve in a tumbler or flûte.

IRISH COFFEE

Any energy-giving tonic.

Warm a tall glass and mix eight parts of hot coffee with one part whisky and brown sugar.

Gently pour freshly whipped cream over the back of a spoon so that it floats on the coffee: the result is a layer of cool white cream on top of the hot dark coffee.

MEXICAN COFFEE

Intense and exotic.

Mix together a portion of double cream, half a teaspoon of cinnamon, a pinch of nutmeg and sugar in a small cup and beat until it becomes frothy.

Place a teaspoon of chocolate syrup, a pinch of cinnamon and the coffee into a medium-sized cup and blend together.

Top with a teaspoon of vanilla-flavoured cream.

CAPPUCCINO ICE-CREAM

Heat 2 cups of espresso coffee, $\frac{3}{4}$ cup of single cream and $\frac{1}{2}$ cup sugar in a pan and bring to boiling point.

Leave to cool before placing in the freezer for 4-5 hours.

Move to the refrigerator $\frac{1}{2}$ hour before serving.

Serve two-three balls of the ice-cream in a small bowl and decorate with roasted coffee beans.

CLEANING AND MAINTENANCE

EXTERNAL PARTS

- Clean all the external parts of the machine with a soft cloth, do not use harsh detergents.
- Do not clean steel surfaces with abrasive pads or sponges.
- Dry thoroughly using a soft cloth.

DRIP TRAY

- Empty the drip tray (ref.25) regularly to avoid the overflow of liquids which could soil and damage the cupboards below the machine.
- Both the drip tray and the grid are dishwasher proof.

FILTER/FILTER-HOLDER/RING NUT

- The filters (ref. 21 and 22), the filter holder (ref.20) and the ring nut (ref.15) should be kept clean at all times. Any residual coffee may alter the taste of the next coffee you make.
- Put the filter holder and the filter in the dishwasher every 2 months.

WATER TANK

- If left unused for long periods it is advisable to replace the water in the tank with fresh water and to empty the boiler by pressing the coffee button (ref.4) repeatedly.
- Clean the water tank (ref.27) periodically to remove any lime-scale.
- The water tank is dish-washer safe.
- If Brita decalcifying filters are used it is advisable to replace the filter every 2000 espresso coffees or at least every two months.

BOILER CLEANING FREQUENCY

- Like any other appliance that uses water, it is perfectly normal for lime-scale to form inside the boiler of the coffee machine.
- It is advisable to clean the boiler every six months as follows:
- Fill the tank with 1.5l water and add half a glass of vinegar or citric acid.
- Press the coffee button repeatedly so that the water/vinegar solution comes through a little at a time until the tank is empty.
- Repeat the operation until clean water comes through (with no trace of lime-scale).
- Fill the tank with cold water and again press the coffee button repeatedly to rinse the boiler.
- The machine is now ready for use.

FAULTS

If the machine does not work, check that the problem is not due to:

1. No power supply
2. An empty water tank

If the power supply cable is damaged or for any other maintenance operations, contact an **Authorised Electrolux Technical Assistance Centre**.

TECHNICAL ASSISTANCE AND SPARE PARTS

If the problem persists after carrying out the check-ups indicated in the previous chapter, contact your nearest authorised Technical Assistance centre. Always describe the fault and give the model (**Mod.**), product number (**Prod. no.**) and serial number (**Ser. No.**) of the appliance which are indicated on the identification plate of the coffee machine.

The plate is located on the external right-hand side of the machine and is clearly visible when the machine is opened.

SERVICE AND SPARE PARTS **(AUS)**

In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local **ELECTROLUX Service Force Centre**:

Electric Blue Service & Installations P/L
324 Frankston Dandenong Rd,
Dandenong. VIC 3175
Phone: 1300 654 488

ELECTROLUX WARRANTY AUSTRALIA

Nothing in this warranty, limits any rights you may have under the Trade Practices Act or any other Commonwealth or State legislation. Such rights cannot be changed by the conditions in this warranty.

Subject to the conditions below, this appliance is warranted by Electrolux Home Products Pty. Ltd. A.B.N. 51 004 762 341, (the "Company"), to be free from defects in materials and workmanship for a period of 24 months following the date of purchase (the "Warranty Period").

Conditions of the warranty:

- 1 During the Warranty Period the Company, or its service agent, will only pay the cost of repairing or replacing all Company parts on your appliance which the Company finds to be defective.
- 2 The Company will decide if there are any defects in material and/or workmanship.
- 3 Light globes, batteries and filters are replaceable parts and are not covered under this warranty.
- 4 This warranty applies only for mainland Australia and Tasmania.
- 5 The appliance must be installed and operated in accordance with the Company's instructions.
- 6 This warranty does not apply to normal wear and tear, or any service, which is needed after an accident, alteration, negligence, misuse, fire or flood.
- 7 This warranty does not apply to damage caused if your appliance has been dismantled, repaired or serviced by any person other than someone authorised by the Company.
- 8 If you live outside the service area of the Company or one of its service agents, this warranty does not cover the cost of transport of the appliance for service nor the service agent's travelling costs to and from your home.

- 9 If you are required to transport the appliance to the Company or its service agent, you must ensure it is securely packed and insured. The Company does not accept any responsibility for loss or damage of the appliance prior to it being received by the Company or its service agent.
- 10 This warranty does not cover loss, damage or expense to this appliance caused directly or indirectly by power surges, electrical storm damage or incorrect power current.
- 11 The Company (and any company related to the Company) will not be liable for any special, incidental or consequential damages or for loss, damage or expense or for personal injury or loss or destruction of property arising directly or indirectly from the use or inability to use this appliance or any of its parts.
- 12 This warranty applies only to the original buyer.
- 13 This warranty is the only express warranty given by the Company.
- 14 If you are the original buyer, please keep your proof of purchase, which will be required, if you request service under this warranty.
- 15 The Warranty Period is only applicable when your appliance is used at home by you and your family as consumers.
- 16 Use of this appliance for commercial purposes is covered by this warranty for a period of 3 months from the date of purchase.

**FOR SERVICE IN AUSTRALIA
PLEASE CALL
13 13 49**

**FOR SPARE PARTS IN AUSTRALIA
PLEASE CALL
13 13 50**

ELECTROLUX APPLIANCE WARRANTY – NEW ZEALAND –

This appliance is warranted by Electrolux Home Products (NZ) Ltd ("the Company") from the date of purchase. The following terms and conditions apply:

- 1 The Company or its Authorised Service Centre will pay the cost of repairing or replacing all parts of the appliance which the Company or its Authorised Service Centre find defective for a period of 24 months following the date of purchase (the "Warranty Period").
- 2 During the Warranty Period the Company or its Authorised Service Centre, will pay the cost of repairing or replacing all parts, which they find are defective.
- 3 Light globes, batteries and filters are replaceable parts and are not covered under this warranty.
- 4 The appliance must be installed and operated in accordance with the Company's instructions.
- 5 This Warranty does not apply to normal wear and tear, or any service, which is needed after an accident, negligence, alteration or misuse.
- 6 This Warranty also does not apply to damage caused if your appliance has been dismantled, repaired or serviced by any person other than someone authorised by the Company.
- 7 If you live outside the service area of the Company or its Authorised Service Centre, this warranty does not cover the cost of transport of the appliance for service nor the Authorised Service Centre's travelling costs to and from your home.
- 8 If you are required to transport the appliance to the Company or its Authorised Service Centre, it must be securely packed and insured. The Company does not accept any responsibility for loss or damage prior to it being received by the Company or its Authorised Service Centre.
- 9 This warranty is the only express warranty given by the Company.
- 10 This Warranty does not cover loss, damage or expense to this appliance caused directly or

indirectly by power surges, electrical storm damage or incorrect power current.

- 11 The Company (and any company related to the Company) will not be liable for any special incidental or consequential damages or for loss, damage or expense directly or indirectly arising from the use or inability to use this appliance, or for personal injury or loss or destruction of other property.
- 12 Nothing in this warranty is intended to limit the rights you may have under the Consumer Guarantees Act 1993, except to the extent permitted by that Act, and all provisions of this warranty shall be read as modified to the extent necessary to give effect to that intention.
- 13 The Consumer Guarantees Act 1993 does not apply if your appliance is acquired for the purposes of a "business" (as defined in that Act).
- 14 This warranty is limited to 90 days from date of purchase if the appliance is used for commercial use.

IMPORTANT NOTICE

Before calling a service technician please carefully check the warranty terms and conditions, the operating instructions and service booklet if applicable. If the product fails for any of the customer responsibility reasons detailed therein, a service fee will be charged. Please present proof of purchase to any **Authorised** Service Centre should warranty service be required.

SERVICE CENTRES

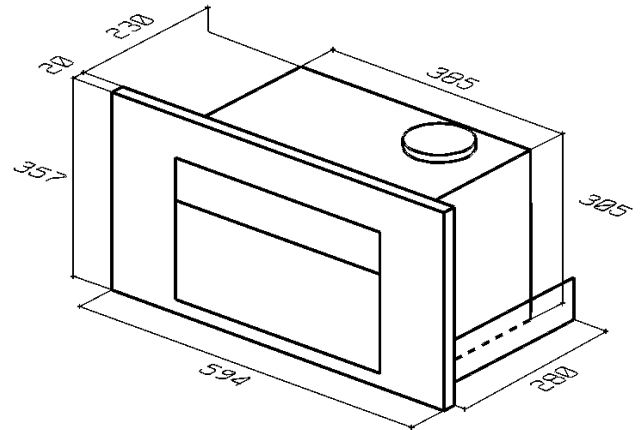
**PLEASE PHONE
0800 10 66 10**

For your nearest Authorised Service Centre please look in The Yellow Pages under Home Appliance Servicing OR Call:

0800 10 66 10

TECHNICAL SPECIFICATIONS

- Width	594 mm
- Depth	280 mm
- Height	357 mm
- Tank capacity	3 lt.
- Net weight	17 kg
- Gross weight	19 kg
- Power supply voltage	220 V
- Power absorption resistors	1000 W
- Power absorption pump	50 W
- Working pressure	12 bar
- Fuse	10 A.



INSTALLATION

INSTALLING IN MODULAR UNITS

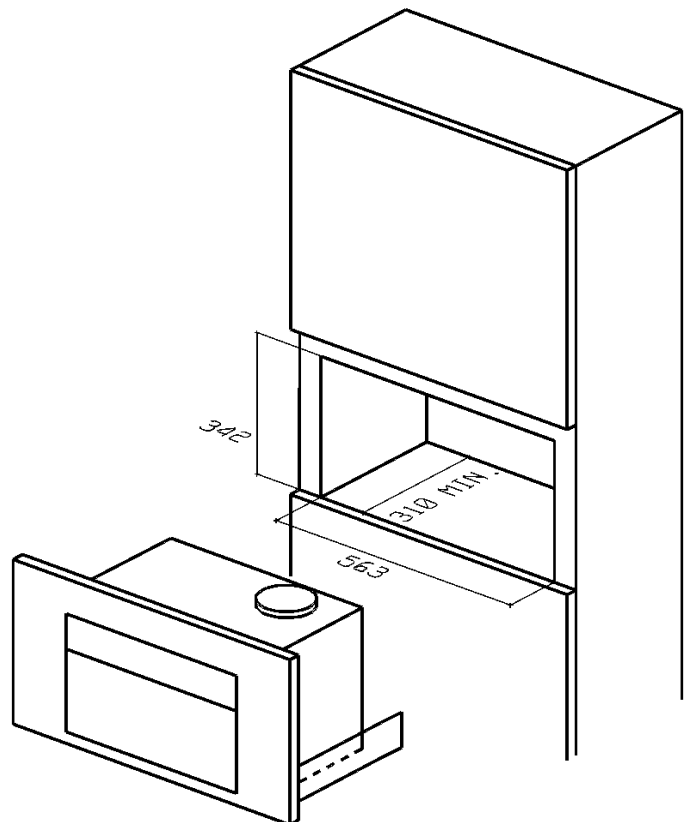
For the appliance to work efficiently when installed in a modular unit, the unit must have suitable characteristics.

In conformity with safety standards, the appliance must be installed correctly in order to guarantee protection against contact between electrical parts and parts with purely functional insulation.

All parts that act as guards, even the reveal side panel for appliances installed at one extremity of a combination, must be firmly secured so that they cannot be removed without the use of tools.

It is advisable to avoid installing the appliance immediately next to refrigerators or freezers since the heat produced by the appliance could affect their efficiency.

- **Warning:**
- connect the power supply cable of suitable dimensions before securing the power supply unit.
Power supply cable specifications: wire diameter 1mm.



- Assemble the runners on the sides of the machine (using the screws supplied) as shown in fig.1.
- Fasten the telescopic runner supports (RH and LH) using three wood screws (fig.2) and taking care to follow the measurements shown in fig.2.
- Make a slot in the bottom of the open compartment following the measurements given in fig.2.
- If the compartment does not have a shelf for the machine to rest on, assemble the machine fixing bracket (ref.29) as shown in fig.4. Place screw 1 in the slot of the bracket and adjust the position before locking in place using screw 2.
- Fasten the power supply unit (fig.3) to the back of the appliance in the top left-hand corner using two wood screws as shown in fig.2.

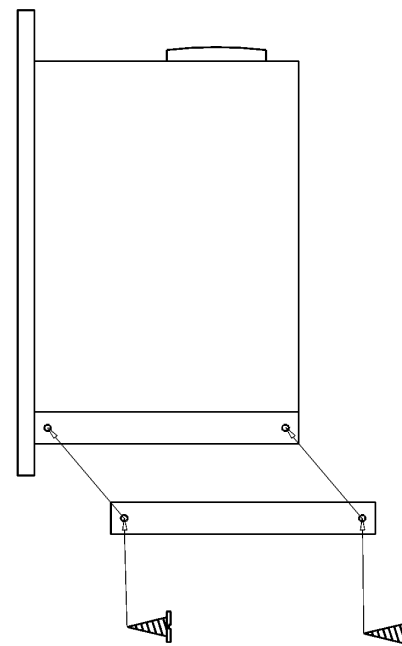


Fig. 1

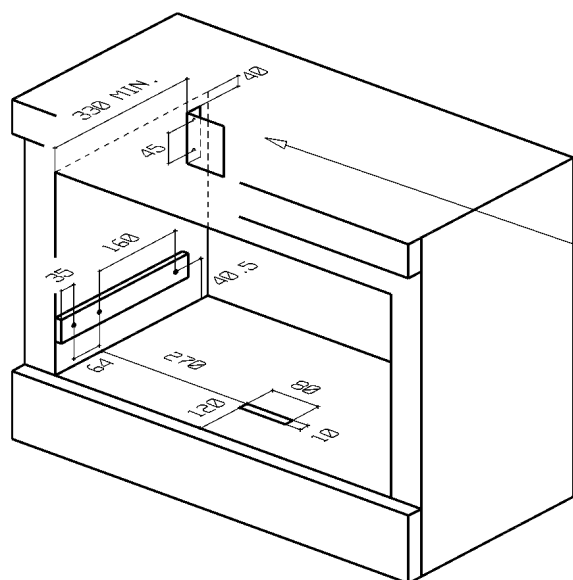


Fig. 2

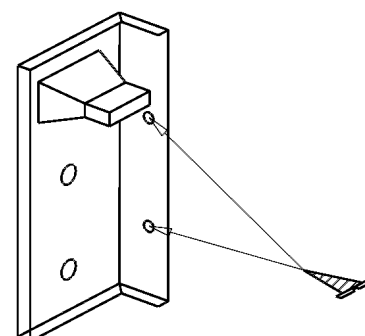


Fig. 3

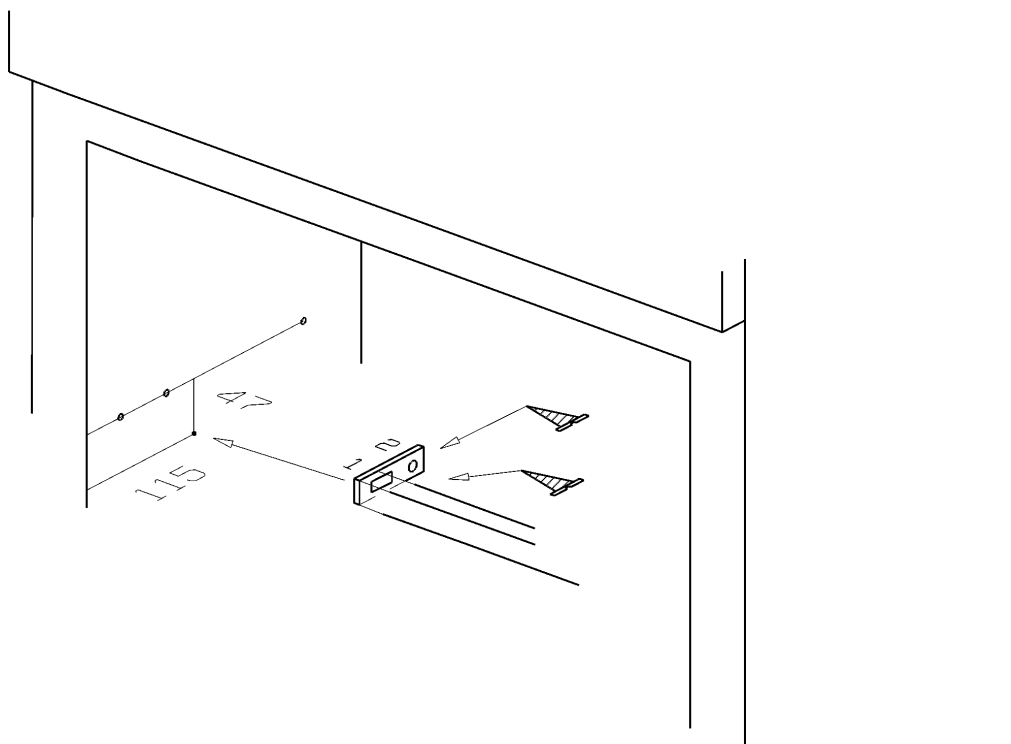


Fig. 4

- Assemble the telescopic runners of the coffee machine in the supports fixed to the inside of the unit; push the runners in until they reach the limit stop and action the safety clamps (fig.5).

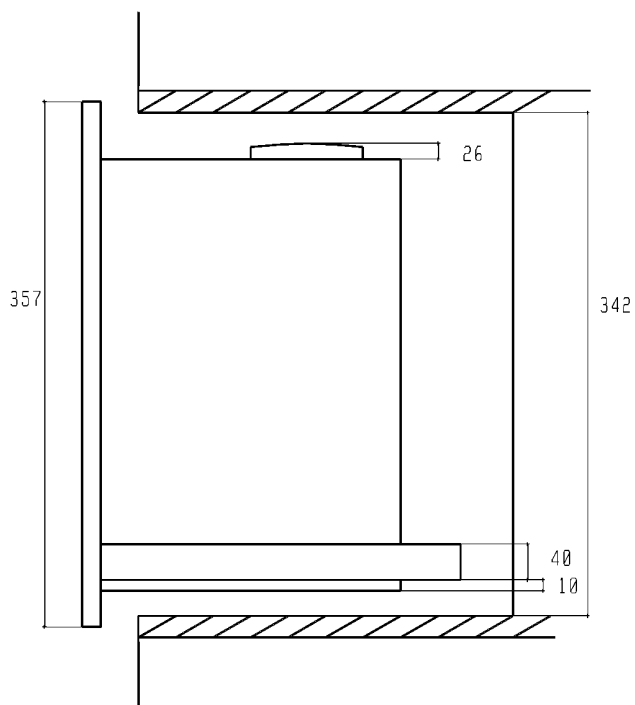


Fig. 5

WATER SUPPLY

- Take the lid off the water tank (ref.27) and take out the Brita filter.
- Take the filter out of the packaging and soak it in cold water for half an hour before fitting it firmly into the hole in the tank (fig.6).
- Place the water hose in the relative channel (fig.7) and push it down until it reaches the bottom of the tank (fig.8).
- Fill the tank with cold water.
- **Warning:** fill the tank with cold drinking water only: do not pour milk or any other liquid into the tank!
- The Brita filter is available at shops selling household appliances, at our Technical Service Centres and at Authorised Spare Parts outlets.

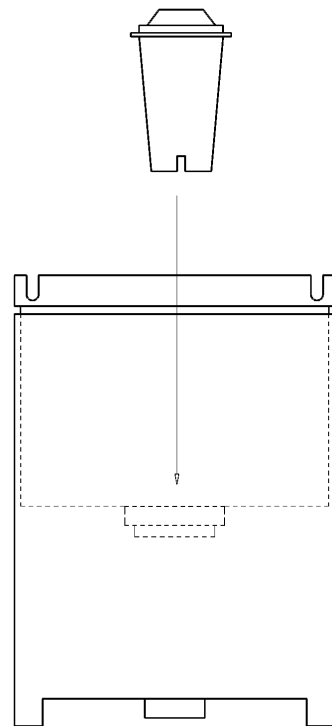


Fig. 6

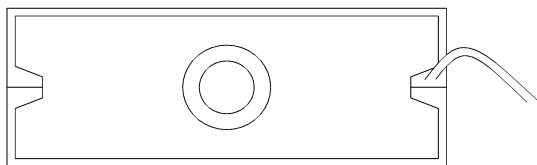


Fig. 7

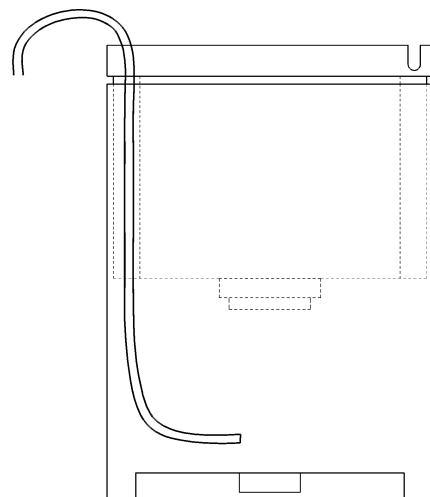


Fig. 8

ELECTRICAL CONNECTION

- Make sure that the electric circuit is suitably earthed.
- Connect the power cable supplied to the connector on the back of the appliance, plug the connector into the power supply unit on the back of the post (fig.3) where you will find the terminal board (fig.9) set to operate at a supply voltage of 230V monophasic.
- Make sure that a circuit breaker is installed in the electrical circuit of the building to disconnect it from mains and that contacts are at least 3mm apart.
- **WARNING: the supplier disclaims all responsibility in the case of non-observance of the above rule.**

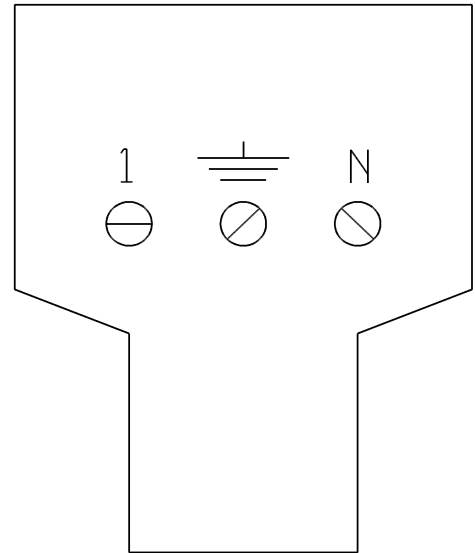


Fig. 9

DRAWER

The required dimensions of the compartment for installing the machine with the drawer are given in fig. 10 and 11.

Fig.10

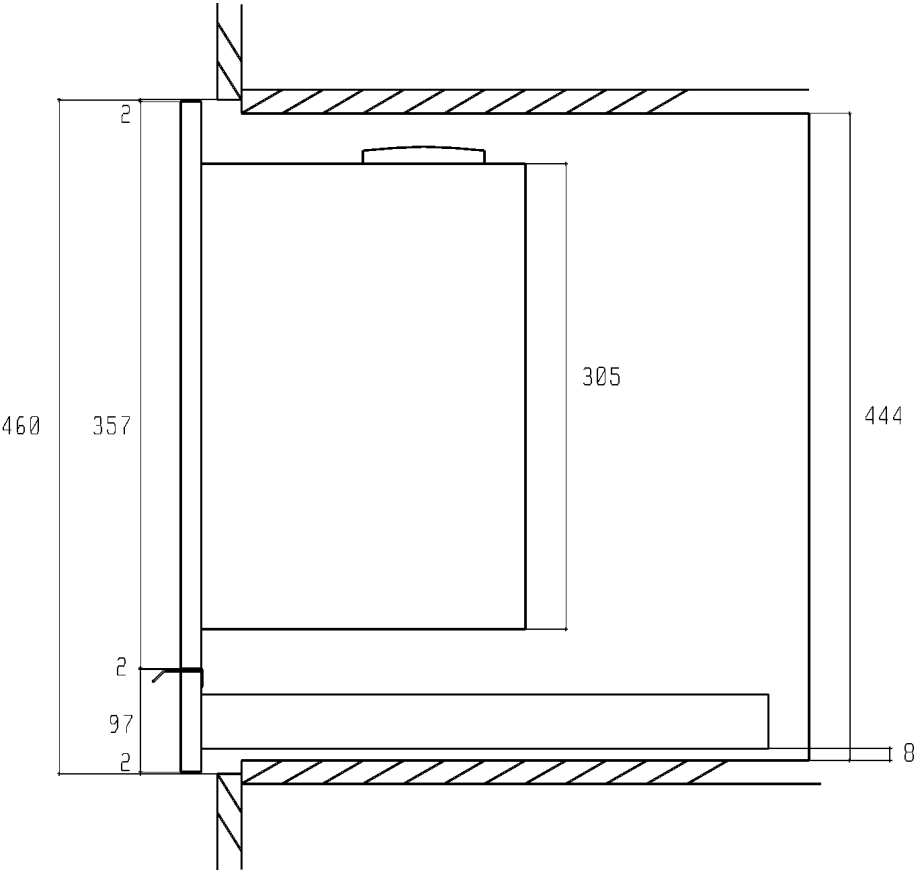


Fig.11

